



Cum Laude

Toscana IGT

2014

VARIETIES

Sangiovese, Cabernet Sauvignon, Merlot and Syrah from Estate vineyards.

DESCRIPTION

The growing season began slightly early with a spring characterized by very wet months. Temperatures in the summer months were cool and well below seasonal averages, never reaching the levels of previous vintages; weather events and temperatures delayed ripening by about 10 days.

A cool start to September, but not disturbed by significant rainfall, allowed us to harvest grapes without major problems. In the last decade of the month, temperatures rose, allowing the grapes to complete ripening

Vintage with not a few problems due to the climatic trend in which the selection operations carried out both in the vineyard and in the cellar allowed us to obtain wines endowed with great varietal typicality.

Intense and deep mauve red color; extremely rich in fruit and spice with notes of plum and blackberry jam as well as hints of vanilla and licorice. The body is ample with sweet, important tannins. Great elegance and harmony, a wine for long aging.

TECHNICAL NOTES



Soil: various types, from sandy clay sediments with abundant pebbles and well-draining to calcareous clay soils that tend to retain humidity.



Trellising System: spurred cordon – Banfi alberello
Planting Density: 4200 vines/ha.
Yield: 60 q/ha.



Fermentation: In steel fermenters with maceration at 24-26°C until the last 2 days of alcoholic fermentation.
Aging: in French oak barrels (60 and 90 hl) and barriques of 350 liters for 12-14 months. Appropriate bottle aging follows.



Alcohol: 13,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1999



AVAILABLE FORMATS:
0,75 l. - 1,5 l